

\*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. GF - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

# appetizers

- fried deviled eggs 8 / 12**  
panko - farm fresh egg - sriracha aioli
- shishito peppers GF 10**  
smoked sea salt - olive oil - shaved parmesan
- prime steakhouse meatballs 12 / 16**  
prime beef + pork - family recipe
- fresh burrata 24**  
tomato jam - smoked sea salt - pickled onion
- crispy shrimp 18 / 25**  
sweet thai chili - garlic aioli
- braised pork belly GF 18**  
local honey - sweet thai chili - sautéed spinach
- wagyu beef tartare\* 33**  
deviled egg mousse - grilled soft bread
- king crab + avocado stack 36**  
yuzu emulsion - crispy shallots - wonton - grape tomato
- sautéed shrimp 28**  
chardonnay - garlic - butter - paprika
- rhode island calamari & shrimp 21**  
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 19**  
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 42**  
crispy - chesapeake bay seasoning - green chili aioli

# salads

- chopped GF 14**  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan
- steak knife BLT wedge GF 16**  
baby iceberg head - shaft's blue cheese (CA)  
crispy bacon - grape tomato
- dominick's caesar with warm poached egg\* 16**  
romaine - poached farm fresh egg - warm croutons
- roasted beet GF 15**  
ruby + golden beets - goat cheese - pistachios
- superfood GF 16**  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing
- heirloom tomato GF 16**  
champagne vinaigrette - feta crumbles - micro arugula - sea salt
- whipped potatoes GF 9**  
yukon gold potatoes - sweet cream - butter - sea salt
- praline sweet potato 13**  
whipped - vanilla bean - mascarpone - candied pecans - streusel crisp
- dominick's potatoes GF 18**  
caramelized onion - gouda - mozzarella
- asparagus fries 15**  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- creamed spinach 13**  
chopped spinach - smoked garlic - artichoke hearts - sweet cream



# raw bar

## fresh seafood tower

your choice of our chef's selection of fresh shellfish items from our raw bar including:

- iced alaskan king crab legs GF mp**  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- colossal shrimp cocktail GF 10 (each)**  
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail GF 37**  
whole leg - de-shelled - house-made cocktail sauce  
atomic horseradish - creamy mustard
- daily selection of fresh oysters\* GF mp**  
east coast + west coast - champagne mignonette
- hawaiian poke\* 34**  
ahi or salmon - cucumber - thai chili - togarashi sauce
- maine lobster cocktail GF mp**  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard



## featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

	small	
ny strip* GF	(12oz)	53
grass fed ny strip* GF	(12oz)	53
petite filet mignon* GF	(8oz)	57
bone-in filet mignon* GF	(12oz)	68
steak farina* (our bone-in filet with an egg)	(12oz)	69
westholme australian wagyu filet* GF	(8oz) (limited availability)	mp

	regular	
ny strip* GF	(16oz)	67
filet mignon* GF	(12oz)	68
bone-in kc strip* GF	(18oz)	69
bone-in ribeye* GF	(22oz)	73
bone-in filet mignon* GF	(18oz)	78
westholme australian wagyu filet* GF	(12oz) (limited availability)	mp

## on top

sautéed blue cheese GF 7 - black truffle green peppercorn 4 - truffle butter GF 8 - crab cake "oscar" 19  
chef style burrata GF 9 - crispy shrimp 10 - foie gras\* GF 19 - black truffle sautéed maine lobster GF 46

# sides matter

- kennebec fries GF 11**  
celtic sea salt - truffle oil - shaved parmesan
- alaskan king crab & rock shrimp mac & cheese 44**  
provel - romano - parmesan - "a touch of Velveeta" - herb butter
- creamy mac & cheese 14**  
provel - romano - parmesan - mozzarella - "a touch of Velveeta"
- crispy hasselback potato GF 14**  
smoked sea salt - truffle butter - chive cream cheese sauce
- corn crème brûlée 15**  
sweet corn - cream - turbinado sugar
- creamy double baked truffle potato GF 26**  
shaved black truffle - fontina + gouda cheeses - awesome!
- loaded baked potato GF 14**  
wisconsin cheddar - bacon - chives - sour cream
- roasted brussels sprouts GF 15**  
sea salt - hardwood smoked bacon - get these!

# fresh fish - shellfish

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon\* 42**  
braised GF or spiedini - scottish coast
- seasonal filet of sole 49**  
sautéed - egg batter - lemon butter - capers
- chilean sea bass\* 54**  
braised GF or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan king crab legs\* GF mp**  
split - drawn butter
- new bedford sea scallops\* GF 49**  
lemon butter - sea salt - chardonnay
- ahi fillet\* 53**  
sashimi grade - seared - pepper rub - soy - wasabi
- maryland style lump crab cakes\* 49**  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- twin lobster tails\* GF mp**  
broiled - drawn butter - paprika
- on top**  
fresh chopped tomato herb gremolata GF 5  
chardonnay butter with shallots + fresh mint GF 4  
black truffle sautéed maine lobster GF 46  
crab cake "oscar" 19

# more than steak

- bone-in short rib 44**  
braised - black truffle green peppercorn
- tomahawk berkshire pork chops\* GF 47**  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce
- australian heritage whole rack of lamb\* GF (limited availability) mp**  
all natural - ranch raised
- bone-in veal chop\* GF 68**  
broiled - markham farms
- sautéed sweet corn GF 11**  
cilantro - chopped parsley
- broccoli, spinach or asparagus GF 14**  
sautéed - olive oil - sea salt - shaved parmesan
- sautéed wild mushrooms GF 15**  
seasonal variety - garlic - parsley - thyme
- sugar snap peas GF 11**  
sautéed - olive oil - sea salt - cracked pepper
- shishito peppers GF 10**  
smoked sea salt - olive oil - shaved parmesan